

YIELD: 6-8

# Crockpot Ranch Pork Chops and Potatoes

**PREP TIME**

20 minutes

**COOK TIME**

6 hours

**ADDITIONAL TIME**

35 minutes

**TOTAL TIME**

6 hours 55 minutes



## Ingredients

- 3 lbs. Red Potatoes – quartered
- 1 onion – sliced
- 3 cloves of garlic – chopped
- 6 (about 1-1 ½ inches thick) Bone-In Pork Chops
- 1/2 Cup Olive Oil
- 4 Tbsp. Dry Ranch Seasoning (2 one-ounce packets)
- 2 tsp. Apple Cider Vinegar
- 3 Tbsp. Salted Butter – cut into 6 pieces

## Instructions

1. Spray the bottom of the Crockpot with oil and place the quartered potatoes in the bottom.
2. Open one ranch packet and pour into shallow dish. Pat the pork chops dry and dredge each one in the ranch powder.
3. In a heavy skillet (preferably cast iron), heat 1 Tbsp. of olive oil medium/high heat. When oil is hot, carefully place the pork chops into the pan and sear for 2-3 minutes on each side – they should have a nice brown color. Remove the pork chops from the pan and place on top of the potatoes in the Crockpot.
4. In the same skillet, add a little more oil if needed to coat the pan (leave any bits from the pork chops in the pan) and heat on medium until the oil is hot. Throw in the onions and stir for 1-2 minutes. If they are browning too quickly, turn the heat down a little. Then throw in the garlic and stir for about 30 seconds. Remove from heat and put the onion/garlic mixture in the Crockpot. Scrape any bits from the pan and add them to the Crockpot.
5. In a bowl, whisk together the olive oil, ranch seasoning packet and apple cider vinegar. Pour over the potatoes and pork chops.

6. Top the pork chops with the butter pieces.
7. Cook on low heat for 5-6 hours or on high for about 3 hours. Don't lift the lid while cooking or you will lose moisture.
8. Using a meat thermometer, ensure the pork has an internal temperature of 145° F.
9. Salt/Pepper to taste.

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